



SON JULIA

STARTERS

Iberian ham with cristal bread, ramallet tomatoes and extra virgin olive oil	26€
Burrata with Raf tomatoes, water cress and fresh basil	16€
Salmon tartar with an Asian sauce and herring caviar	16€
Majorcan pork Dim Sum with shitake mushrooms and an apple soy sauce	18€
Grilled octopus with creamy potatoes, black olives and paprika oil	19€
Creamy mushroom and artichoke risotto with parmesan	17€

MAIN COURSE

Grilled turbot with sugar snap peas, pak choi and lemon balm sauce	28€
Hake with Majorcan “tumbet” and potatoes	23€
Sea bass filet with potato confit, cherry tomatoes and slices of squid	27€
Beef sirloin steak with truffle potatoes, Green asparagus and red oporto gravy	29€
White veal with foie and Perigord sauce	28€
Majorcan lamb roasted with Rosemary, potatoes and glazed shallots	28€



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DESSERTS

Molten chocolate cake with strawberries and passion fruit sorbet	9€
Apple tart with vanilla salt and thyme ice cream	9€
Crème Brûlée with fruits of the forrest	8€
Selection of ice creams and sorbets	3€ scoop